



2016 Three-Course Dine Around Menu

(nightly menu subject to change)

Starters

*Carpaccio of bison tenderloin, pickled winter vegetables,
truffled "grilled cheese"*

*House charcuterie: smoked duck rilette, tam-berk coppa, bison bresaola,
five spice boar coppa, violet mustard, parsnip remoulade*

Pan seared, rice paper wrapped sea scallops, ginger sesame vinaigrette

*Hants County greens, warm goat cheese, apple,
roast almonds and spiced cassis*

Sautéed queen crab cakes, micro greens, tarragon pommery aioli

Principal Dishes

*House boar stressa-wrapped guinea hen breast,
celeriac potato mash, mushroom ragout*

Grass fed beef hanger steak, cave aged gruyere mash, mustard-thyme jus

*Roast breast of barbarie duck, black cherry ancho,
bourbon mashed sweet potato*

*Roast darne of Faroe Islands salmon, Shanghai bok choy,
coconut fragrant Asian spiced broth*

Grilled beef striploin, stilton-braised beef shank cap, cabernet reduction

*Yellowfin tuna grilled "rare", tomato, braised fennel,
roast pepper olive vinaigrette*

To Finish

Blackberry brown butter tart, cassis ice cream

Flourless chocolate cake, house churned white chocolate raspberry ice cream

Cactus pear sambuca sorbet, house biscotti

Cheese³: Cendre lune, Bleu d'auvergne, Pecorino Toscano Dop

Semi frozen chocolate terrine, chocolate almond croquant, mango coulis

- \$49-

'Stories' at The Halliburton Hotel - Morris Street - 444-4400

www.storiesdining.com

Available 5 - 9PM Tuesday through Friday (not available February 13 or 14)

